

Title (en)
Confectionary cream containing probiotic microorganisms

Title (de)
Probiotische Mikroorganismen enthaltende Konditoreicreme

Title (fr)
Crème de confiserie contenant des microorganismes probiotiques

Publication
EP 0948896 A1 19991013 (EN)

Application
EP 98302821 A 19980409

Priority
EP 98302821 A 19980409

Abstract (en)
The invention relates to confectionary creams which are W/O or O/W emulsions and which contain viable probiotic microorganisms. The creams have Aw of 0.50-0.95 and preferably contain 5-60% w/w of water, 10-70% w/w of fat and 0.01 or more of a food grade emulsifier. The invention also concerns bakery products comprising the creams.

IPC 1-7
A23C 13/16; **A23L 1/19**

IPC 8 full level
A23C 13/16 (2006.01); **A23L 9/20** (2016.01)

CPC (source: EP)
A23C 13/16 (2013.01); **A23L 9/22** (2016.07)

Citation (search report)

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Designated contracting state (EPC)
AT BE CH CY DE DK ES FI FR GB GR IE IT LI LU MC NL PT SE

DOCDB simple family (publication)
EP 0948896 A1 19991013

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EP 98302821 A 19980409